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ter having proved the quality, they would have purchased any quantity of it.

The bread made from it possesses many good qualities. It remains moist long after it is baked; it rises well in the oven, and is very pleasant to the taste. It is supposed by some eminent chemists to contain more gluten, or nourishment, than common wheat; it is not, however, so white as the bread made from the flour of white wheat.

On referring to Duhamel's Elements of Agriculture, I find it there stated, that this species of grain (which he calls summer wheat) has been cultivated in France for a series of years, and the only objection to it appears to be, that the work in the spring would be too much hurried by having all the corn to sow at that season.

This, I admit, may at the first blush appear an objection, but, after due consideration, it will not be so formidable as some agriculturists seem to imagine. The tedious part of the operation in preparing land is ploughing and manuring; therefore, if the winter months are employed in ploughing and carting out dung, &c., the process of sowing and covering the seed may be dispatched, when the proper season arrives, without any extra bustle or inconvenience. And instead of committing the seed into a bed of mire, in the months of November and December, the lands may be previously laid up in due form, to be ready to work the first dry time after the turn of Christmas.

It is much to be apprehended, that the late wet autumn has obliged much land to be sown in a wretched condition, and much more to remain unsown to this day. In this case, the dependence of the farmer must be on the common wheat sown in the spring, which, I know by experience, is but a sorry dependence. Being sown late, it of course ripens late, and has to encounter all the risks of blight and mildew: should it chance to escape these maladies, the short days commence, the sun loses its power, and the rainy weather sets in before the corn is sufficiently ripe to harvest. The loss to the farmer and the nation is obvious.

In such instances, therefore, the advantages of the summer wheat must appear conspicuous, and those who had once felt the benefit of it would act unwisely to omit sowing it every year, at least in sufficient quantity to furnish seed to their neighbours and themselves; the great difficulty of procuring that which is really good and genuine, being a strong barrier to its introduction. This wheat came into Devonshire many years ago, from either France or Guernsey, and was grown more for curiosity than any other motive. It was in the hands of a few gentlemen only, when my neighbour, the late Mr. Exeter, whose practice in the drill husbandry is so well known, procured a bushel of it for experiment sake. Not being acquainted with its nature, he sowed it at too early a period in the spring (February and March,) when the produce and sample did not meet his approbation the ensuing harvest. He, however, sold small parcels of it to his neighbours, none of whom paid any attention to its peculiar merit. Meeting with a few bushels in the hands of a farmer, I purchased them, and after repeated experiments, I have found it a most valuable grain. So conscious now are the farmers in Devonshire of its merits, that it is bought up with avidity in the markets at a very high rate for seed; though, previous to my cultivating it on a large scale, the value of it was unknown, both to the farmers and the millers. Within a few years, I have grown many hundreds of bushels, all of which I have taken pains to disseminate. Many persons who obtained small quantities of the seed to make trial, have invariably continued the culture of it on an enlarged scale, and there is no single instance in which it has been fairly tried, that it has failed to answer the expectations of the grower.

Certificates from various individuals who have grown this valuable wheat, were forwarded to the London Society of Arts, with some communications from me on the subject, for which I was complimented with an Honorary Medal. The particulars may be referred to in the last volume of their Transactions, just published.

Method of preparing fine Green and Blue Colours; by M. Tiboel.

(From Journal fur Technologie.)

Green.

Equal parts of good verdegris and cream of tartar are pulverised in a mortar; eight of water are poured on it, and the whole is left to digest for eight days at a mild heat in a bottle. The solution is afterwards filtered, and eight parts of the weight of the verdegris of gum arabic is added to it, the vessel being kept at a gentle heat until the gum is dissolved; a very fine green colour is obtained by this means, which is rendered more clear, or more deep, according to the degree of evaporation.

Blue.

Some of the best indigo is pounded in a glass or earthenware mortar, and then four times its weight of concentrated sulphuric acid is poured on it, and when the whole has been well stirred together, the mixture is left at rest for twenty-four hours in a bottle.

To this mixture, nearly black, is added twelve times its weight of rain water, and this solution is filtered through a double linen cloth.

To know the quantity of potash necessary to neutralise the portion of sulphuric acid employed, a small quantity of the latter is diluted in water, and then saturated with potash.

The necessary quantity of potash is afterwards dissolved in water, the solution is filtered and poured into the solution of indigo: this mixture begins to ferment briskly, and it deposits, very slowly, a blue precipitate, extremely fine. The clear fluid is decanted, and the precipitate washed with warm water, until it is absolutely without taste. The precipitate, thus edulcorated, is dried upon plates of earthenware, and in this state it presents a very fine blue colour, which is very improperly called *carmine blue*.

If this precipitate, while yet fluid, be mixed with a solution of gum arabic, a very fine blue liquid is obtained from it.

Account of a Filter used by M Paul, of Geneva.

(From the Bulletin des Pharmacie.)

This filter is composed of several leaden cylinders, which are two feet high at the most, by six inches diameter. They are closed at the top by a lid, which is forced in, and stopped hermetically. These cylinders, of which there may be twelve, fifteen, or twenty, at pleasure, are filled with sand to a certain height. The sand rests upon a diaphragm, or sieve of lead, which sustains it, and prevents it from stopping the inferior orifice by which the water enters. When the whole is thus disposed, the water that descends from the reservoir by a pipe enters the first cylinder, goes through it, passes into the second by another pipe, rises to a third pipe, which carries it into the third cylinder, where it rises to a cock, which pours it into the basin or reservoir.

This filter is so simple, that when the principal disposition of it is once understood, it can be modified at will, without making any alteration in the effect. Thus, in the place of the leaden casks, large butter-casks may be used, or wooden barrels with hoops; and the reservoir may be a simple cask.

When the water comes out of this filter, it is perfectly limpid; which is a natural consequence, if ten or twelve cylinders are employed, since it has passed by its ascending power through fifteen or eighteen feet of sand; and it is very seldom that the natural sources pass through beds of sand so thick

This filter may likewise be easily applied to many other purposes.

It may be employed with success in purifying oils that are to be burnt; and by substituting charcoal for sand, it may even be used to clarify the syrup of grapes and beet-root; and, lastly, all liquids that lose their bad properties by filtration, may be passed through this apparatus.

New Method of dyeing Silk of a Yellow Colour, by Lampadius.

(From Journal der Fabriken.)

Into eight parts of pure water, pour, drop by drop, one part of smoking nitrous acid. The mixture becomes heated from 25 to 35 degrees of Reamur. Afterwards take the silk or stuff, which must be previously soaked in water, and put it into the acid solution in such a manner as to completely saturate it, and at the end of an hour and a half it must be taken out, without being squeezed. The silk, having a slight yellow tint, is put, still without squeezing, into a solution, made of one part of pure potash, and eight parts of water It is often turned in this alkaline solution, in order to saturate it equally: in ten minutes it acquires a fine golden yellow colour, very brilliant and very solid. It is then taken out to be washed in pure water, and when it is half dry, it is pressed.

This process is not expensive, for the nitre can be taken from the lessives employed, and the silk loses none of its solidity.

Yellow colour for dyeing, extracted from the wood of the Mulberry Tree; by M. Bruchman.

(From Magazin der Erfindungen.)

The author prepared for the following